

DINNERLY



Home-Style Chicken Pot Pie with Sweet Potato Topping



35 minutes



2 Servings

Is there anyone who doesn't love chicken pie? Ours has carrots and peas for extra goodness, and swaps out the traditional pastry lid for a sweet potato mash. It's comforting, filling and perfect for winter!

WHAT WE SEND

- 2 sweet potatoes
- 1 carrot
- 1 onion
- 1 large free-range chicken breast fillet
- 2 chicken-style stock cubes
- 150g peas

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 tsp dijon mustard ¹⁷
- 250ml (1 cup) boiling water
- 1 tbs olive oil
- 20g butter ⁷
- 1 tbs plain flour ¹

TOOLS

- medium saucepan with lid
- medium deep frypan
- 1L (4 cup) baking dish
- potato masher

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 565kcal, Fat 19.9g, Carbs 46.8g, Proteins 43.6g



1. Prep ingredients

Peel the **sweet potatoes** and cut into 2cm chunks. Peel the **carrot** and cut into 1cm chunks. Finely chop the **onion**. Cut the **chicken** into 2cm chunks. Crumble **1 stock cube*** into a heatproof jug, add **1 tsp dijon mustard** and **250ml (1 cup) boiling water** and stir to dissolve.



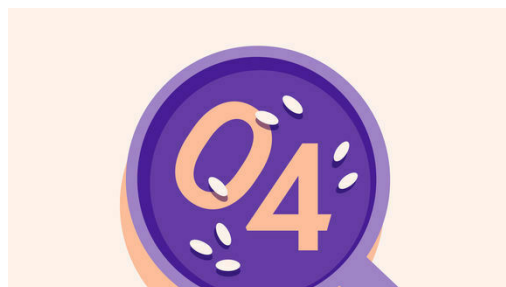
2. Cook sweet potato

Put the **sweet potato** in a medium saucepan of cold water and bring to the boil. Reduce the heat to medium and cook for 8-10 mins until tender. Drain, then return to the pan and cover to keep warm.



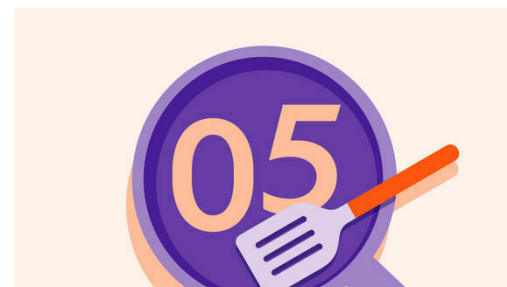
3. Brown chicken

Meanwhile, heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **chicken**, stirring occasionally, for 3-4 mins until browned. Remove from the pan. Heat **2 tsp olive oil** and **20g butter** in the pan over medium-high heat. Cook the **carrot** and **onion**, stirring occasionally, for 4-5 mins until softened.



4. Simmer filling

Preheat the grill to medium-high. Scatter **1 tbs plain flour** over the carrot mixture and cook, stirring, for 1 min. Gradually stir in the **stock** and bring to the boil. Add the **peas** and cook for 2 mins or until tender. Add the **chicken** and stir to combine. Remove the pan from the heat.



5. Grill pie and serve up

Transfer the **chicken mixture** to a 1L (4 cup) baking dish. Season the **sweet potato** with **salt and pepper**, then mash until smooth. Spoon the mashed potato over the chicken mixture and grill for 5 mins or until golden and warmed through. Stand for 5 mins to allow the sauce to thicken, then divide the **pot pie** among plates and enjoy!



6. Make it yours

If you have any cheese in your fridge, grate some and scatter it over the mashed sweet potato to create a cheesy topping for your pot pie!